KKT KOLBE

User's manual

for your built-in electric oven

Model: **EB8202ST**

Version: 1.0 / 140709

EN

Safety instructions

Dispose of the dishwasher packaging material correctly.
All packaging materials can be recycled.

Plastic parts are marked with the standard international abbreviations:
(e.g. PS for polystyrene, padding material)

This appliance is identified according to the European guideline
2002/96/EC on waste electrical and electronic equipment -WEEE. The
guideline specifies the framework for an EU-wide valid return and re-use of old appliances.

This icon indicates a hazardous situation.

You'll find it especially with all descriptions of the steps that might cause danger to persons arising.

Observe these safety instructions and behave accordingly careful. Enter these warnings also to other users of the device.

This icon indicates a warning.

You can find it in the description of the steps that must be observed in order to damage to the unit can be prevented. Please include these safety instructions to all device users.

This icon indicates an information.

This symbol indicates useful tips and calls attention to proper procedure and behavior. The observance of the notes marked with this icon may save you many problems.

This device is intended solely for preparation of food in the household or similar conditions and is not suitable for commercial use. (Loss of warranty). KKT KOLBE is not liable for damage caused by improper use, failure to follow the operating instructions and inappropriate use!

Warning

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass of the oven.
- This can scratch the surface and may result in permanent damage to the glass.
- During use, the appliance becomes very hot.
- Care should be taken to avoid touching heating elements inside the oven.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by person responsible for their safety.

STOP

- Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can damp hands or feet.
- For oven: Oven door should not be opened often during the cooking period.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement, and installation by unauthorized personnel.
- When the door or drawer of oven is open do not leave anything on it, you may unbalance your appliance or break the door.
- Some parts of appliance may keep its heat for a long time; it is required to wait for it to cool down before touching onto the points that are exposed to the heat directly.
- If you will not use the appliance for a long time, it is advised to plug if off.
- If the supply cord is damaged, it must be replaced by qualified persons in order to avoid a hazard.
- Excess spillage must be removed before cleaning and shall specify which utensils can be left in the oven during cleaning.
- Only use the temperature probe recommended for the oven.
- A steam cleaner is not to be used.

Dear customer,

thank you for the trust placed in us and for the purchase of this KKT KOLBE device. Your new appliance is designed for the requirements in your-household.

Please read this user's and instruction manual carefully, which describes the capabilities and operation of your KKT KOLBE-mounted device.

This manual is adapted to different types of devices, so it is possible that you can find some descriptions of functions that does not contain your device.

For damage to persons or objects caused by faulty or improper installation of the device, the manufacturer accepts no liability.

The manufacturer reserves the right to make any necessary modifications to the model types of devices that are used for ease of use and protect the user and the device and correspond to a current technical standards.

Your KKT KOLBE team

User's manual
Model EB8202ST
Version 1.0
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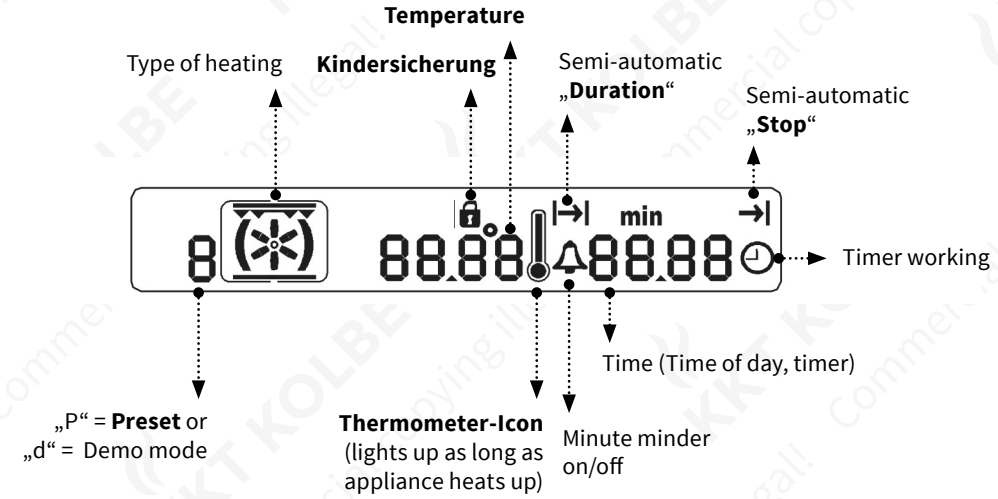
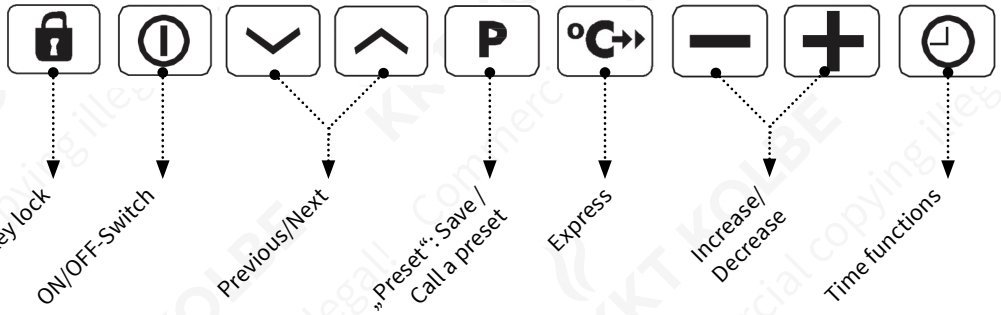
Control panel





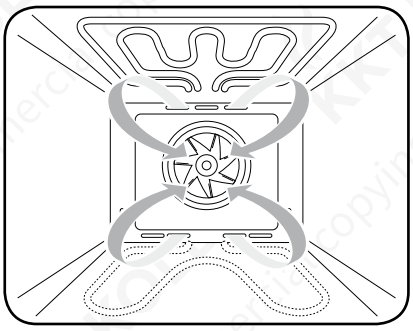
Energy saving tips

- If possible, use dark black finished or silicone-coated enamelled tins, because they absorb the oven heat particularly well.
- Only preheat the oven if this is specified in the recipe or in the tables.
- When heating up the empty oven, much energy is needed. It can therefore be saved by baking several dishes one after the other energy because the residual heat is used optimally.
- Switch off the oven about 10 minutes before the end of longer baking times to use the residual heat to finish cooking.

Types of heating

Defrost

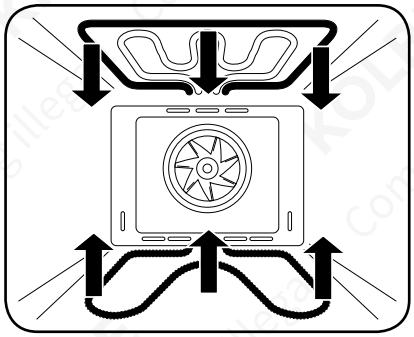
In this mode only air circulation without heating is turned on. You can use it for gentle defrosting of frozen food.



Top-/ bottom heating elements

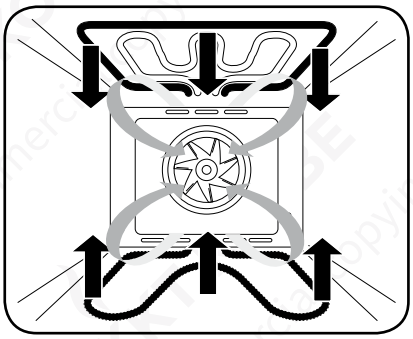
Default Temperature: **200 °C**

The top and bottom work together to provide convectional cooking. The temperature can be set within the range of 50-250OC. The default temperature is 220OC.
This is optional function that can be work with rotisserie motor.



Top and bottom heating elements with fan.

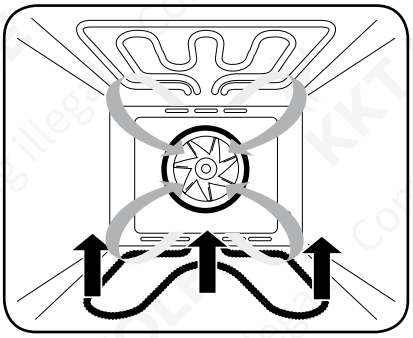
The upper and lower heaters are in operation. At the same time the fan is running to stir up the heat. The combination of fan and heating elements also offer faster heat, saves up to 30-40% of the energy. The dishes are lightly browned on the outside and still juicy in the inside. **Note:** This function is suitable for grilling or roasting large pieces of meat at a higher temperature.



Bottom heat + Circular heating element with fan (pizza function)

Standard temperature: **190 °C**

The bottom heating + circular heating with fan-mode is for recipes with a damp pad and a crunchy batter, such as pizza, quiche, fruit and cheesecake. Before you start baking, you should preheat the oven.



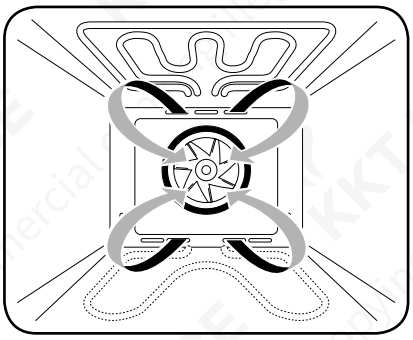
Types of heating

Circular heating element with fan

Default temperature: **170°**

An element around the convection fan provides an additional source of heat for convection style cooking. In convenction mode, the fan automatically turns on to improve air circulation within the oven and creates an even heat for cooking. The temperature can be set within the range of 50 – 240 °C. The default temperature is 180 °C.

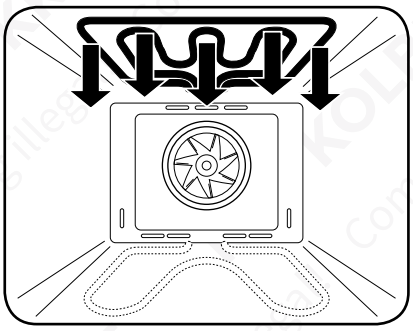
If possible, use this type of heating to cook food on more than one layer.



Full-width grilling

Default Temperature: **240°**

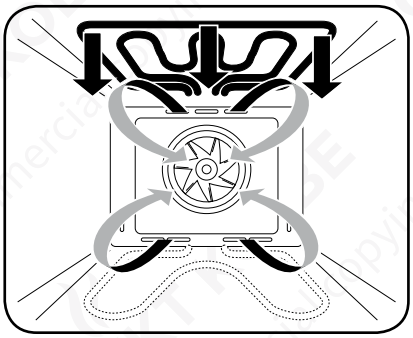
The inside radiant element and top element are working. The temperature can be set within the range of 180-240°C. The default temperature is 210°C.



Grill-/roast-system

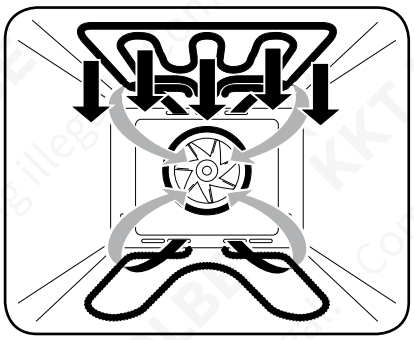
Grill heating element and fan are on. This mode is particularly suitable for grilling and roasting larger joints of meat, and for browning and baking.

Note: If you grill with 165 degrees, the unit remains clean, because fat begins to 'splash' only at 172 ° C.



Circular heating element with fan, combined with grill and bottom heat

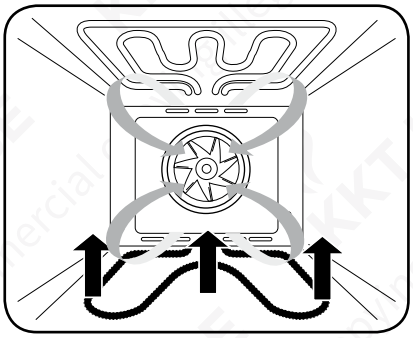
Circular heater and circulating fan are working. In addition, grill and bottom heat at low speed. Well suited for dishes that require a long cooking time or requiring cooking evenly on the entire plane.



Inside the oven

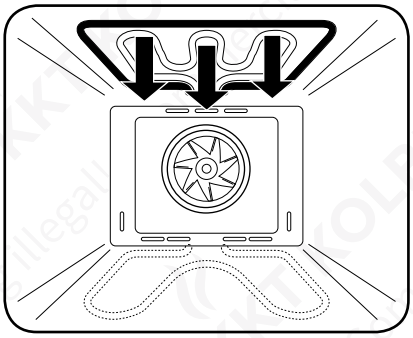
Bottom heat elements + fan

The lower radiator and the air circulation fan are on. Ideal for the preparation of pastries, cakes in shapes and sheets. We recommend that you use one of the lower rack levels.

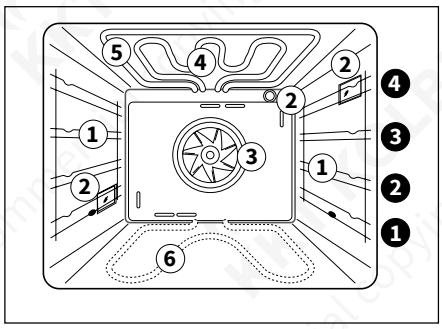


Top heating element

Only the upper heater is in operation. Ideally suited for food at the end of the actual cooking process a bit "overbrowned" to.



Inside the oven



① Hook-in racks with rack levels
② Lighting
③ Fan with ring heater
④ Grill heating element
⑤ Top element
⑥ Bottom heat radiator (under the oven floor)

❶ to ❹:
Shelf levels for shelf unit, baking tray or roasting pan. Please note that the numbering of the rack levels from bottom to top.

Roasting

For roasting the top and bottom heat or hot air can be used.

- Tableware made of enamel, fire resistant glass, clay (clay pot) or cast iron use.
- Are unfavorable Brattöpfe stainless steel because they reflect the heat.
- In the open dish of roast browns faster. For very large frying the rust is in conjunction with the drip pan.
- A covered stays juicy roast and the oven does not pollute.

Notes

- Roasting times depend on the type, weight and quality of the meat.
- Always ensure sufficient liquid in the frying vessel or the roasting pan so that any escaping fat and meat juices do not burn (odors).
- Give first roast with the sideboard page in the frypot and turn half way through cooking time.
- When roasting larger pieces of meat reinforced produces steam, which condenses on the oven door. The function is not affected. Please wipe dry after frying. Do not let the roast cool in the closed oven.

Grilling and browning

For grilling and browning, use the full-width grill.

Caution: Risk of burns when operating the grill. The extreme heat of the parts are very hot. Therefore, use kitchen gloves and tongs.

- Constantly observe the grilling process. Food can burn very rapidly by the intense heat.
- Always keep children away.

Notes

- Food is grilled in the closed oven door. Shortly preheat the grill element.
- Brush in the grill with oil, so the grilled food does not stick.
- Laying Flat grilling on the grill and insert the drip pan to catch the meat juices.
- Plain washers only once, larger pieces several times contact with barbecue tongs.
- Dark meat types tan better and faster than light meat from pork or veal.
- After grilling, clean the oven and the accessories, so that the dirt doesn't stick firmly.

Baking

For baking, the top and bottom or the hot air may be used. If in the baking table no special pastries types are specified, select the information to a similar pastry or cake.

Top and bottom heat

- Use a rack level.
- The top and bottom heat is particularly suitable for baking dry cakes, bread and biscuit.
- Use dark baking tins. Light brown bakeware worse, because they reflect the heat.
- Make bakeware on the rack.

Convection

- The hot air is particularly suitable for baking on several levels, for moist cakes and fruit cakes.
- In moist cake (eg fruit cake) because of the formation of steam max. Two plates slide.
- The baking time may vary for multiple sheets. May need to be taken out a sheet sooner than the other.
- Biscuits as possible the same thickness and the same size so that it browns evenly cook.
- If multiple cakes are baked at the same time, created in oven more steam to the oven door can cause condensation. This can not be avoided.

Boiling down

Use convection for boiling down.

- Prepare your glasses and food as usual. Only use conventional preserving glasses with rubber rings and glass lids. Jars with screw or bayonet closure and metal tins are not suitable. The glasses should be filled the same size and with the same content.
- Use only fresh foods.
- For the necessary moisture, pour about 1 liter of water in the drip pan and put into the glasses so that they do not touch.
- Insert the roasting pan with glass bottom and adjust 180 °C and hot air.
- Watch the food until the liquid starts to pearl in the glasses. Then turn off the oven and leave the preserve still rest for about 30 minutes.

Defrost

By air circulation at room temperature, thawing of food gets accelerated.

Use the defrost function.

- To thaw, cream and butter cream cakes, pies and pastries, bread and rolls, frozen fruits are suitable.
- For a uniform thawing, rotate or stir defrosted in between.

Application table

Food	Insertion	Temperature in °C	Time
Baking			
Cake	1	175	ca. 55-65
Pie crust	1	200	ca. 8-10
Shortcrust	1	200	ca. 25-35
Pie	1	200	ca. 25-35
White bread made from dough	1	200	ca. 25-35
Pizza	1	220	ca. 20-30
Vegetable casserole	2	200	ca. 40-45
Roast			
Roast pork ca.2 kg	2	175	ca. 120
Meat loaf ca.1,5 kg	2	175	ca. 45
Duck ca.2 kg	2	200	ca. 120-180
Gans ca.3 kg	1	200	ca. 150-210
Chicken ca. 1,3kg	2	200	ca. 60-80
Wild hare	2	200	ca. 60-90
Deer leg	2	200	ca. 90-150
Grilling			
Pork chop	4	max.	ca. 8-12
Sausages	4	max.	ca. 10-12
Chicken halves	3	max.	ca. 25-35
Fish	3	max.	ca. 15-25

Please choose heating method according to the previous description.

First use

The oven should be thoroughly cleaned first. The oven for about 20 minutes at 200 degrees heat up (Procedure: See below); in this manner all the fatty manufacturing residues are eliminated, which could cause bad odors during the baking.

Important:
The power supply must be switched off as a safety precaution before cleaning the oven. For cleaning, any acid or alkaline substance may be used (such as lemon juice, vinegar, salt, etc.). Chlorine based products, acids or abrasives are also to be avoided, this is especially to pay attention for the cleaning of enamelled walls.

For the first time or after a power failure it is neccessary to set the built-in clock of the oven. Without set time operation is not possible! After a power failure or during initial start-time, an indicator flashes.

Set time of day

- *Setting the time:*
  Press the button "clock functions" ◴ until the clock icon flashes. Use the "plus" and "minus" buttons to set the correct time. 5 seconds after the last change the set time value lights up constantly.
  → **The time is confirmed**. The oven is now ready for use.

Notes

- In an interruption of the power circuit, the clock is reset to 0.

Select a heating mode

- Turn on the oven with the main button. ⏻
- Press the ∨ and ∧ keys so long until desired mode is reached (see the icon for the heating left on the LED display).
- At the same time you will also see the set default temperature (180 ° C) to the right of the function mode.
- These can now be set according to your own ideas (with the **+** and **–** keys, in 5 ° C increments). Five seconds after the last change is either the proposed or the temperature you set and the device starts to work (warm-up).

The operating mode can be changed any time during operation by pressing the ∨ and ∧ keys. The temperature you can adjust by the two buttons **+** and **–** keys.

Thermometer-Icon

The shining "thermometer symbol" indicates that the oven is heating up to the set temperature. The indicator (black "filling") indicates the Aufheizfortschritt. Once the icon is "filled", the oven is finished preheating. If the device needs to reheat, you will see that if the filling something disappears from the top again.

Express cooking °C⇢

Note:
This function only works when the oven is empty.

Once you have selected an appropriate mode, you can get the empty oven by pressing the button °C⇢ very quickly to the desired temperature.
The "rising thermometer" indicates that the oven heats up with a higher energy use very quickly. After the rapid heating is finished, the oven operates again according to the selected mode. Now you can also bring the food in the perfect preheated oven. The cooking process begins immediately, the cooking time is thus significantly reduced.

Memory function P

With this function, you can store a frequently used mode including temperature setting and time settings.

Set mode, desired temperature and program, if you want the electronic timer.

- To save the complete setting, press the "memory" (P = preset) for 2 secons until you hear a beep. The setting is now stored.
- You can overwrite the memory at any time and any number of times, ie be occupied with a new configuration.
- As long as you save a new setting, the memory contents will remain available at all times.

To access the saved setting, proceed as following:

- Turn on the oven with this button: ⏻ .
- Then press the button P. Now the appliance will start working in the stored configuration.

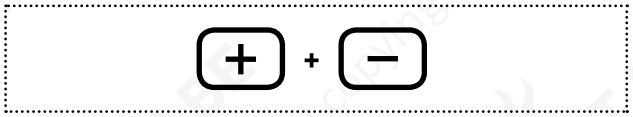
Turn the display on and off

- Click the button "Time functions" and the control surface "minus" at the same time until the display disappears.
- Switching on display again: Press button "Time functions" and the control surface "minus" at the same time until the display reappears.
- When the oven is switched on the next time, the display light will automatically reappear.

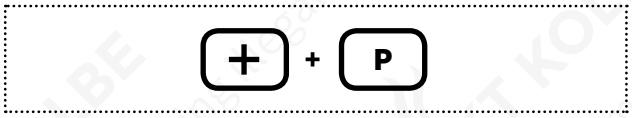
Key / child lock

- To lock the oven functions against use, you can call the child or key lock function.
- Press the button 🔒 until the sign "child lock" appears in the display.
- The oven can now only be controlled again when you turn off the child lock.
- Press to turn off the button 🔒 until the sign "child lock" disappears in the display.

Beep tone



- Each operation of a switch or control surface is confirmed by a beep. Also reaching the set temperature is displayed by this acknowledgment.
- This acknowledgment can be turned off:
- Do this, press the control surfaces "minus" and "plus" simultaneously until you hear the buzzer. From now on, the confirmation tone is off.
- Repeat this process for the acknowledgment tone again turn.



Demo mode

The oven can also be turned into the so-called "demonstration mode. In this state, the device is indeed fully operable but the heating system is deactivated.

- **Choose the demo mode**
  Turn on the device with this button: ⏻ . Now press the buttons "+" and "P" simultaneously until you hear the buzzer. Now a "d" appears on the left side in the display. At first, the default temperatures and heating modes will be shown by the system.
- **Leave the demo mode**
  Turn the device on with the button ⏻ . Now press the buttons "+" and "P" so long until you hear the buzzer. The "d" in the display will disappear.

Time functions

The oven has an electronic clock which not only displays the current time, but also the device can reliably according to your specifications automatically turn on and off.

The following functions are possible:

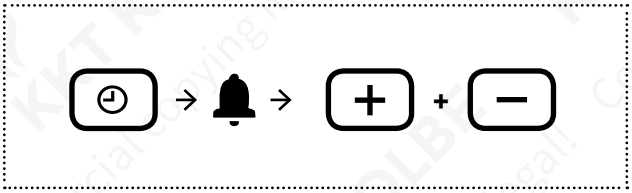
1. Minute minder
- This function reminds you after a certain period of time reliably by a beep. This function may be used at any time and independent of the other device functions.

2. Semi-automatic function „DURATION“:
- The oven starts to work immediately. After a set period it will turn itself off.

3. Semi-automatic function „STOP“:
- The oven starts to work immediately and turn off at a certain time.

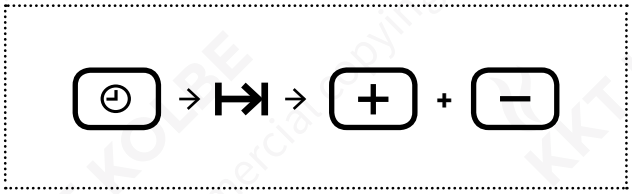
4. Modes „DURATION“ and „STOP“ combined:
- With this function, you can turn the oven on and off automatically.

1. Minute minder



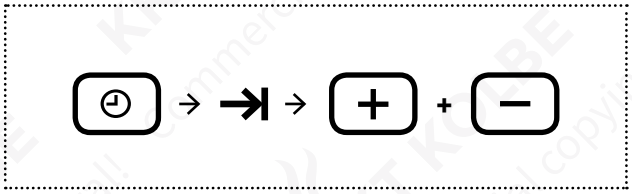
This device has a reliable minute minder, which reminds you for specified times according your cooking plan. This is how you can turn it on:
- Press the button ◴ so long until you can see the icon "minute minder" and the time flashing.
- Set the desired period of time (1-99 minutes) with the control surfaces "minus" and "plus". 5 seconds after the last input, the icon "timer" 🔔 and the time light up continously. The time display will show the remaining time in minutes until the beep.
- After expiry of the period the icon "Timer" 🔔 and the time display will flash ("0:00") including a buzzer sounds.
- You can prematurely terminate the beep at any time by pressing any switch or control surface.

2. Semi-automatic function „DURATION“



With this function, the oven will turn on immediately and after a set (programmed) period of time off.
- Choose a desired heating type and a suitable temperature.
- Press the button "clock functions" until the icon "duration" ◴ and time display will flash in the display.
- Set the desired time period with the control surfaces **+** and **–**.
- 5 seconds after the last input, the icon "duration" ↦| and the time display will light up continuously. The "time display" now shows the time remaining until the switch-off.
- After expiry of the period the icon "duration" ↦| and the time display (0:00) begins to flash and a beep sounds for 2 minutes. The oven will turn off the fan, heating and baking space lighting.
- You can prematurely terminate the beep at any time by pressing any switch or control surface.

3. Semi-automatic function „STOP“



With this function, the oven will turn on immediately and afer reaching a preset time value
- Choose your desired heating type and a suitable temperature.
- Select the button "time functions" ◴ until the icon "STOP" →| and the time display flash in the display.
- Now set up the desired time with the buttons "+" and "–".
- 5 seconds after the last input the icon "STOP" and the time display will appear continuously. The time display now shows the time remaining until the switch-off.

- After reaching the point of time, the sign "STOP" and the time display (0:00) starts to flash and a buzzer will ring.
- You can stop the beep anytime prematurely by pressing any switch or control surface.

4. „STOP“ and „DURATION“ combined

With this function, the oven switches on and off automatically (functions "stop" and "permanent" combined).

- First select the desired type of heating and a suitable temperature.
- Now as described in the previous points, the functions "STOP" and "DURATION" will be set in combination.
- The oven now "knows" when the dish should be ready ("STOP" time) and how long it should be cooking ("DURATION" time).
- Exactly at this preperation time ("DURATION") the oven will turn itself on the "STOP" and by reaching it off.

Procedure and example:

You want to leave in the morning 10 clock the house, but serve after your return at 12:00 clock a roast chicken, whose cooking time is 1 Sunde and 10 minutes.

Proceed as following:

- Choose a desired heating type and a suitable temperature.
- Set up the cooking duration. For example: 1 hour und 10 minutes (= 70 minutes).
- Set up the time, when the appliance should stop working. For example: 12:00 o'clock.
- After a few seconds, the switch detects the input data and the oven now "waits" for his dedication.
- At 10:50 clock, the oven will turn on the chicken for 1 hour and 10 minutes and fry complete this operation on time at 12:00 clock in order to switch it off afterwards.
- The end of the cooking process is additionally indicated by a beep which you can turn off at any time by pressing any switch or control surface.

Care and cleaning

- **For cleaning, don’t use steam cleaners.**
- **Before cleaning the machine, let it cool down and unplug from the mains.**
- **Don’t use abrasive cleaning agents, abrasive scourers or sharp objects.**

Case front

Please use only commercially available agent according to the manufacturer‘s instructions for cleaning and maintenance of the front surfaces.

Stainless steel surfaces can be cleaned and wiped dry with mild detergents (eg soap) and a soft cloth. Aggressive cleaning agents (eg vinegar-based cleaners), abrasives, abrasive grit and sharp objects will damage the surface of the device!

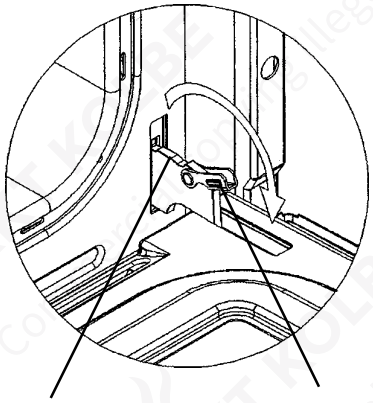
Oven

- The oven is easier to clean when it is still slightly warm. Simple remove grease splashes with rinse water.
- Use conventional oven cleaner for stubborn or severe soiling. Rinse thoroughly with cold water to remove all cleaning agents are removed completely.
- When using oven sprays, observe the manufacturer‘s instructions. Painted, anodized, galvanized surfaces, aluminum parts and radiators may not come in contact due to possible damage and discoloration with these sprays.
- Clean the accessories such as baking tray, drip pan, rust, etc. with hot water and a little detergent.

SteamClean-Function

This function facilitates the oven cleaning essentially, because the dirt can be solved more easily by water vapor and heat. Remove the accessories such as roasting pan, baking sheet and rust.

- Pour down about 0.4 liters of water with a little detergent into a glass and place it on the oven bottom.
- Close the oven. Select bottom heat heating at 50 °C.
- Switch off the unit after about 30 minutes and disconnect the power. Remove soaked food debris with a cloth.
- Note the previous cleaning instructions for baked-on soils.



Remove the oven door

Fold down the oven door in the horizontal position. Lift the bracket on the two door hinges to the front.

Slowly close the oven door until it stops. Then lift the door until the hinges disengage.

The insertion is carried out in reverse order. At last, swing the lever back to the hinge support.

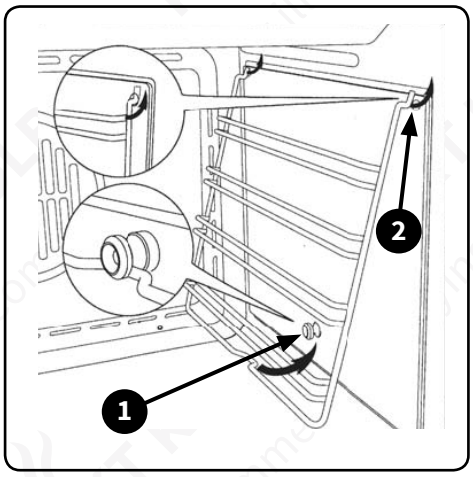
Care and cleaning

Remove the hook in racks

Remove accessories such as rust and baking sheet.

Hook in racks at the clamping point slightly push down (2 in figure) and the oven wall down.

Swivel hook in racks inside and unhook at the top (1 in figure)



Insert hook in racks

Insert the siderails up in the holes and swing it down.

At the terminal point, push the spine down slightly and press toward the side wall.

The hook in racks must engage tight.

Telescopic runners

To clean the side walls of the oven, the telescopic slide rails can be removed. With a large screwdriver loosen the fastening screws and remove the complete set.
The telescopic drawer slides do not immerse in water and do not clean in the dishwasher, but cleaned with standard cleaning agents outside.

⚠ **Note: The roles must not be greased. After cleaning, the telescopic slide rails and fix it down with the screws.**

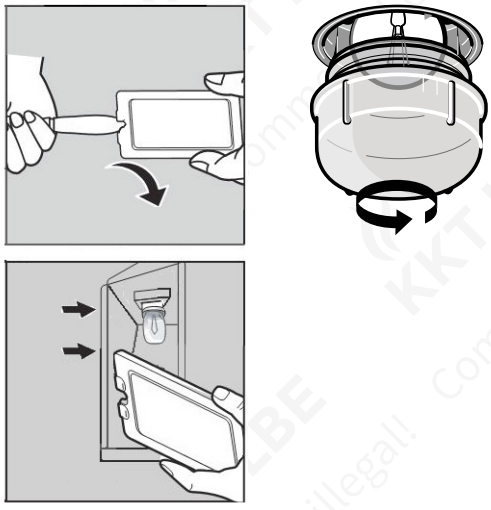
Please note:
Telescopic slide rails can not be used with catalytic metal sheets in the oven!

Replacing the lamp and clean the glass cap

In the lamp bulb is a particularly heat-resistant mold (230 V, 25 W).

To replace this, proceed as follows:

- **Disconnect in any case the device from the power supply (pull the plug or remove the fuse), because the wording could be live.**
- To remove the glass cover, hold the lower end with one hand, insert a flat sharp object, such as a knife between the glass and the frame.
- If necessary, replace the halogen bulb with a 25 watt, 230 V - 300 degree heat resistant - oven lamp.
- Always use a cloth when handling a halogen lamp, in order to avoid oil stains on the surface.
- Reset the glass cover.



Oven door

The oven door is fitted with three successive positioned glass panes. For cleaning the inner and middle glass plate can be removed.

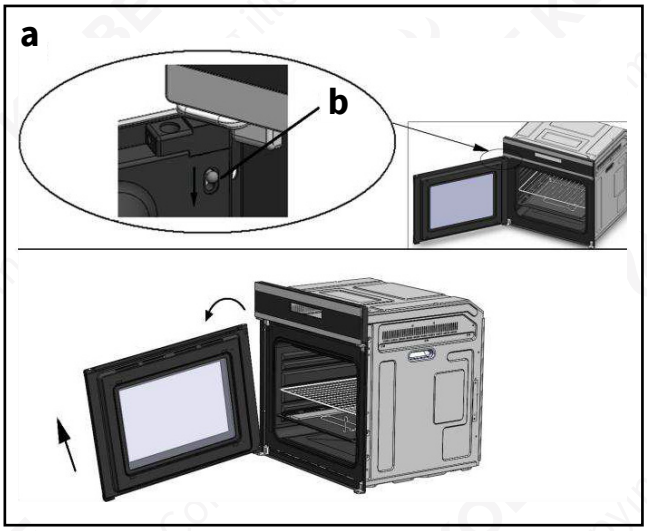
- **Whenever the door of the oven is removed, the clips should be opened.**
- **Do not use harsh abrasive cleaners or metal scrapers to clean the oven door when scratched or could break the glass.**
- **If the door is installed, you can injure yourself when removing parts (glass door or other).**

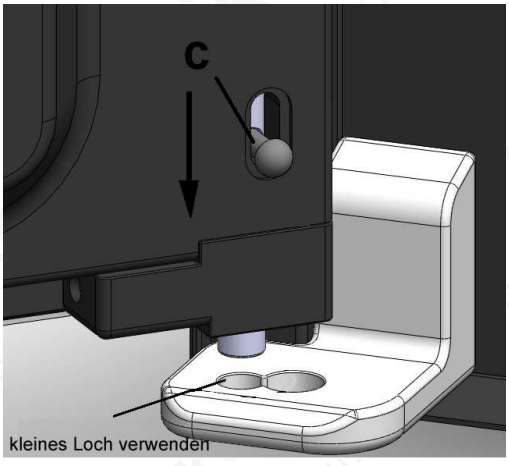
Rinse the glasses with warm water and special glass cleaner.
Polish them then only with a clean, soft cloth.

Change door side

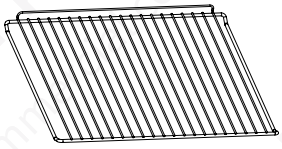
- Fully open the oven door (a).
- Press the lever of the upper hinge locking (b) (where the door firmly hold) tilt slightly and after the lower unlock (c) was dissolved, carefully remove.
- If you change the door hinge, so you need to rotate the door and lock on the other side until the bottom and then the top.
- To reattach the oven door, please place only the hinge down into the small hole insert and lock.
- Then the hinge locks up.
- Check to see if the hinge is properly locked into place and close the oven door.

Note:
If the oven door is not properly mounted or is locked, it can fall off!



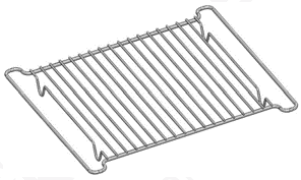


Accessoires



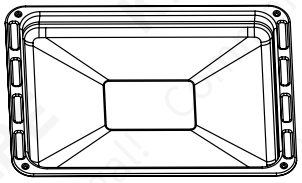
Grill grid

- Grills
- Cake mold
- Griddle



Roast grid

- for frying

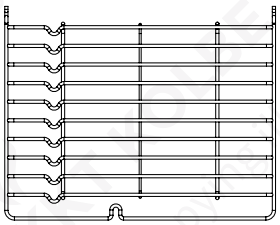


Universal baking tray

- Great cake
- biscuits
- Frozen foods
- Fat / juice collection pan

Deep baking tray

- For gravy and sauces



Baking sheet trays

- These can be easily removed for cleaning of the furnace walls.

Rotisserie

It can only be used in the following two modes:

- It consists of a skewer, 2 tines, a removable handle and a cradle.
- To use the rotisserie, insert it into the hole in the rear wall of the furnace. Place the deep pan on level 1 (lowest level) while you are using the rotisserie. (optional accessory)
- The baking tray, the deep pan and the grill grid should be correctly inserted into the side rails.

What to do in case of problems?

Unqualified persons should perform the repairs on this unit because of electric shock and short circuit hazard. Repairs generally only be carried out by a licensed professional.

The oven doesn't heat up.

Device fuse tripped in the house installation?
Temperature controller and the function selector switch set correctly?

The device fuse keeps blowing.

Call an authorized customer service or a licensed electrician.

Lighting has failed.

The replacement of lighting is described in the previous chapter.

„AUTO" flashes in the display of the timer (on some models only).

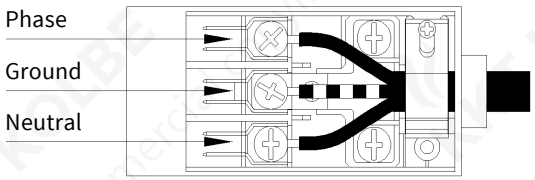
Hand button to switch the oven to manual operation.

I'm not satisfied with the baking results.

The hints and tips have been followed in this manual?

Installation in a floor cabinet

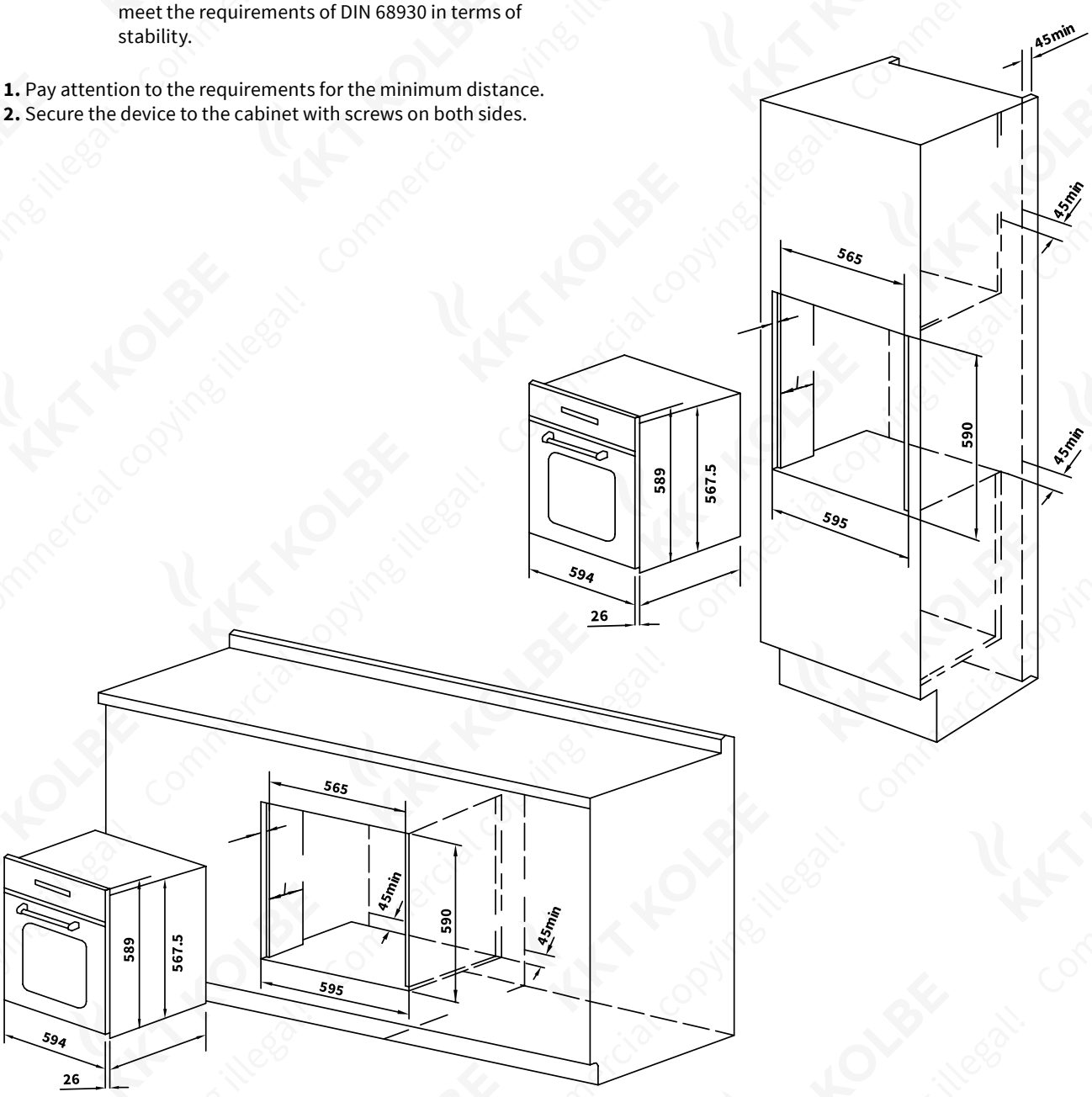
The device may only be connected by a qualified person. The furnace must be installed according to the instructions. Remove the protective strip from the door. After installing, remove the protective strip from the interior surfaces of the oven.



Safety instructions for the installer

- The installation must garantee protection against electrical shocks.
- The unit in which the appliance is installed must meet the requirements of DIN 68930 in terms of stability.

1. Pay attention to the requirements for the minimum distance.
2. Secure the device to the cabinet with screws on both sides.



Connection to the power supply

Foll owing cable types are suitable for the device:
H05 RR-F , Min 1.1m 3x 2.5mm²

During this operation, the appliance must be disconnected from the mains!

- Remove the cover from the bottom right of the rear panel by loosening the two clamp screws. Remove the two screws on the strain relief clip to the right of the terminal block.
- Pull the replacements mains cable. Lower the outer jacket of the new pipe to the appropriate length.
- Remove about 12 mm wide and press on end sleeves on individual wires insulation. Insert the new cable through the opening provided in the rear wall and through the strain relief clamp. The outer covering of the cable is in the strain relief clamp on the side of the terminal block to go through at least 1 to 2 mm.
- Then tighten the two screws of the clamp.
- Check the effectiveness of the strain relief by pulling on the line in an appropriate intensity.

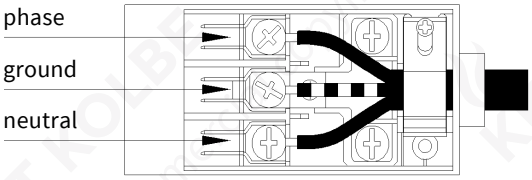
Connect the wires to each terminal in the following way:

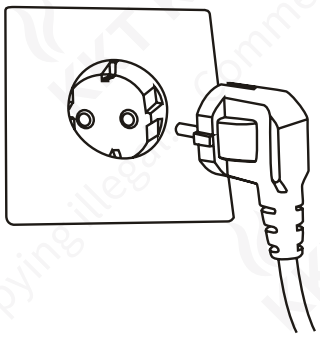
Connection L – brown wire / phase
Connection - green/gelbe wire / ground
Connection N - blaue Ader / neutral

- Tighten the connector screws securely and check by gently pulling on each wire if the wire was reliably detected by the terminal.
- Cover mount with two screws. When the oven is connected to the power supply by a plug, this must remain accessible after installation.
- We accept no liability in case of accident by non-existent or for defective grounding.

Safety notes:

After replacing, perform the power cord safety test according to VDE 0701!





From the factory, the unit is shipped with a standard EURO-plug device.

Data sheet

Manufacturer	**KKT KOLBE**
Model	**EB8200ED**
Mains voltage	**220-240V ~50/60Hz or 50Hz**
Volume	**53/58 Liter**
Power consumption	**2.750 W – 3.300 W**
Temperature	**60 – 250 °C**
Energy efficiency class*	**A**
Weight	
Net	**38,0 kg**
– with packaging	**41,8 kg**
Dimensions (B x H x T) outside	**594 x 556 x 594 mm** front **558 x 583 x 560 mm** insert dimensions

*** On a scale from A (less efficient) (very efficient) to G**
Top/bottom heat 1.0 kWh cooking time / standard load 39.4 min;
Convection / hot air 0.88 kWh cooking time / standard load 36.8 min;
Power consumption 3.5 KW

KKT KOLBE

Thank you for reading.
We wish you much success and joy with your device.

Version: 1.0 / 140709